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FORM PTO-1449 U.S. DEPARTMENT OF COMMERCE	ATTY- DOSKST-NO.	APPLICATION NO.
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INFORMATION DISCLOSURE STATEMENT		RECEIVED
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SP 2 3 MM THE PROPERTY OF THE	Frederick L. Jordan	SED 9 6 2002
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EXAMINER INITIAL	DOCUMENT NUMBER		DATE	NAME	CLASS	SUBCLASS	FILING DATE (IF APPROPRIATE)		
CDT	/ 2,818,417 12/31/5		12/31/57	Brown et al.					
(7	3,018,247	01/23/62	Anderson et al.					
	1	3,438,757	04/15/69	Honnen et al.					
·	1	3,524,909	08/18/70	Braus et al.					
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	1	3,920,661	11/18/75	Ramey et al.	260	270	C S I		
	7	3,941,745	03/02/76	Dexter et al.	260	45.8 NT	7 67		
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C01	1	4,504,499	3/12/85	Finnan, J.L.					

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INITIAL							YES	NO
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	•		Papadapoulous, K and Ames, J. (1995) "Proposal fo a mechanism for the inhibition of all-trans-β-cartontene autoxidation at elevated temperature by N-(2-phenylethyl)-3,4-diphenylpyrrole", Food Chemistry 54:251-253.
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1	Jemas, B. (1981) "Study of the effect of some antioxidants on the stability of β-carotene in an ointment containing extracts from Flos amicae and Herba calendulae" <i>Herba Pol.</i> 27(1):39-43 Inst. Przem. Zielarskiego, Pozan, Pol. (Published in Polish)(Abstract)
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